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TITLE: Coffee beverage and coffee wine preparation

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PATENT-FAMILY:

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APPLICATION-DATA:

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INT-CL_(IPC): A23F005/26; A23L002/38 ; C23G003/02

ABSTRACTED-PUB-NO: CN 1273797A

BASIC-ABSTRACT: NOVELTY - A coffee beverage contains the immersion extracted liquid of coffee peel and shell (80-88 wt.%), sugar (10-18 wt.%), CO2 aerated water and edible perfume. A coffee wine is prepared from grains (20-38 wt.%) and screened coffee peel or shell (60-78 wt.%) through mixing and fermentation. Their advantages include easily available raw materials, simple preparing process, and use of their dregs as feed.

CHOSEN-DRAWING: Dwg.0/0

TITLE-TERMS:

COFFEE BEVERAGE COFFEE WINE PREPARATION

DERWENT-CLASS: D13 D16

CPI-CODES: D03-D01; D03-H01G; D05-E;

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